

# ARMANI / AMAL

## VALENTINE'S DAY NON-VEGETARIAN SET MENU

AED 550 per person

*Amuse-Bouche*

### MASALA CRAB UTTAPAM

Crab chettinad, coriander uttapam, pickled radish (D, M, S)

*Starter*

### CHICKEN MOMOS

Murgh Keema Matar, herb oil, chicken consommé (G)

*Grill / Tandoor*

### GOSHT KE PARCHE

Lamb fillet, marinated cashew and brown onion (D, N)

### MEETHE NEEM KA JHINGA

Charred prawns, marinated ginger and curry leaf (N, S)

*Middle Course*

### ALLEPPEY RED MULLET

Roasted red mullet, artichoke purée, asparagus and edamame, alleppey curry (D, M, S)

*Palate Cleanser*

### CHERRY SORBET

*Main Course*

### MURGH TIKKA WELLINGTON

Corn-fed chicken, roasted garlic purée, glazed baby beetroot and leek served with Dal Mughlai, Burani Raita, Yakhni Pulao and Malai Kulcha (D, E, G)

*Dessert*

### VANILLA CRÉMEUX

Cherry and chocolate mousse (D, E, G, N)

# ARMANI / AMAL

## VALENTINE'S DAY VEGETARIAN SET MENU

AED 550 per person

*Amouse-Bouche*

### MASALA ARTICHOKE UTTAPAM

Crab chettinad, coriander uttapam, pickled radish (D, M, S)

*Starter*

### SOYA MOMOS

Soya Keema Mutter, herb oil, chicken consommé (G)

*Grill / Tandoor*

### MUSHROOM KE PARCHE

Portobello mushroom, cashew and brown onion marination (D, N)

### MEETHE NEEM KI GOBHI

Charred cauliflower, ginger and curry leaf marination (N, S)

*Middle Course*

### ALLEPPEY COURGETTE FLOWER

Courgette flower, artichoke purée, asparagus and edamame, alleppey curry (D, G, M)

*Palate Cleanser*

### CHERRY SORBET

*Main Course*

### PANEER TIKKA WELLINGTON

Stuffed paneer tikka, roasted garlic purée, glazed baby beetroot and leek served with Dal Mughlai, Burani Raita, Yakhni Pulao and Malai Kulcha (D, E, G)

*Dessert*

### VANILLA CRÉMEUX

Cherry and chocolate mousse (D, E, G, N)